



Service Priorities and Programmes
Electronic Presentations

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Multi-disciplinary Approach of Patient Food Waste Management at Cheshire Home Shatin - a Continue-approach

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Introduction

The overall proportion of patient's food waste in NTEC just remained more or less the same within the past 3 years, from 22.5% in 2011 to 22.4% in 2013. In term of untouched meal rate, it slightly improved from 7.8% in 2012 to 6.6% in 2013. Among all institutions in NTEC, SCH generated the 2nd lowest total food waste proportion and the lowest untouched meal rate in 2012. Even with such achievement, SCH still puts great efforts on environmental work and implemented the food waste recycling program.

Objectives

1. Reducing total food waste and untouched meals to achieve low figures as the benchmark stated
2. Proper management of food waste through recycling program

Methodology

- A Task Force formed by General Manager(Nursing) with the multi-disciplinary participation of nursing staff, Occupational Therapist, Medical Social Workers, Administrators and Catering staff was established in Jan 2012. The Team reviewed selection criteria and identified potential patients participating in food waste reduction
- The Team conducted educational seminar by outside organization, paid site visit, and used games & video to enhance the awareness on food waste to patients and staff
- Catering collected the kitchen food waste after each of the served meal

Result

1. Analysed by the type of food weight, the ratio of kitchen plate waste to all-cooked food of SCH decreased slightly from 4.0 % in 2012 to 3.6% in 2013, which could also meet the NTEC benchmark level (<5%)
2. For the proportion of patient ward waste within meal, its rate reduced to 7.6% in 2013
3. Meanwhile, grand food waste versus all-cooked food of SCH amounted to 11.2%. Compared with 2012 period, it dropped by around 2.4%, which indicated that the total food waste continuously decreased
- 4.

Before 2009, SCH patient's untouched meal rate just remained more or less the same as NTEC population. Consequently, once the CQI intervention was introduced, its rate substantially dropped. A remarkable result 2.5% could be found in 2013, which was significantly lower than other hospitals in NTEC. 5. Basically, the food waste decomposer can handle around 100kg food waste & convert them into 10kg organic liquid fertilizer daily 6. The solid food waste can significantly alleviate the pressure on landfills 7. The liquefied food waste can be discharged more conveniently, and minimize the disposal problem